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Cantine Barone, Rutino (Campania)

Aglianico Pietralena DOC

Vintage	2022
Winemaker	Cantine Barone
Region	Campania
Alcohol	14.5% vol.
Grapes	100% Aglianico

Winemaking

The Aglianico Pietralena was produced for the first time in 2004. Following 2 months of contact with yeast, the Aglianico is aged for 18 months in 225-litre barriques and in 500-litre oak barrels, followed by 12 to 15 months of maturing in bottles.

Our tasting note

The Aglianico grape, together with Nebbiolo and Sangiovese, are among the most very finest red-wine grapes in Italy. The Aglianico Pietralena has an intensive, ruby-red colour. It has a fruity nose of black cherries, blackberries as well as plums. Intense on the palate with flavours of rosemary, leather and myrtle, with a robust finish that lasts.

Cantine Barone

The Cilento region is full of contrasts - far away from civilisation, yet still at the heart of the Mediterranean region. The region is steeped in culture and history. The Rutino parish lies right in the middle of this region, where Cantine Barone is located. The estate profits from the benefits offered by the region; Giuseppe di Fiore and his oenologist Vincenzo Mercurio cultivate 12 hectares of a steep and stony vineyard. Thanks to the good balance between traditional and modern production methods, wines rich in character and flavour are produced - each glass is a special experience.



Suitable with



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